

Virginia Green Restaurant Profile:



Lynnhaven Fish House Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices is all aspects of Virginia's tourism industry. Virginia Green has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, Virginia Green encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Lynnhaven Fish House

"The Lynnhaven Fish House Restaurant has been overlooking the Chesapeake Bay for 27 years. In our 'casually elegant' dining room we offer the largest selection of fresh fish in all of Hampton Roads, have a strong and longtime supporting staff and a view that is second to none."

CORE ACTIVITIES for Restaurants

"I" This symbol indicates a <u>required activity</u> for Virginia Green Lodging facilities. Participants self-certify that these activities are in place and they provide additional specifics on other activities. Visitors to **Lynnhaven Fish House** can expect the following practices:

- Recycling and Waste Reduction. Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:
 - Recycle: glass, grease, toner cartridges
 - Donate excess food from events
 - Effective food inventory control to minimize wastes
 - Purchase locally-grown produce and other foods whenever possible
 - Purchase organic and sustainably grown foods
 - Purchase recycled content paper towels and toilet paper
 - Use a screen-based ordering systems
 - Encourage suppliers to minimize packaging and other waste materials
 - Use electronic correspondence and billing
 - Purchase durable equipment and furniture
 - Purchase building materials that are re-used or from sustainable sources
 - Use latex paints
 - Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
 - Use a last-in/first-out inventory and labeling system
- Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:
- Grease Recycling. The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:
 - Filter grease to prolong usefulness

- Water Conservation. The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:
 - Perform preventative maintenance to stop drips and leaks
 - Use water-flow metering to discover leaks and areas of high use
 - Have:
 - low flow toilets
 - waterless urinals
 - Discourage water-based cleanup (sweeping first)
- Energy Conservation. The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:
 - Use:
 - high-efficiency hand-dryers
 - ceiling fans
 - Perform preventative maintenance on HVAC system
 - Have thermal rated windows

For more information on **Lynnhaven Fish House**, see <u>www.lynnhavenfishhouse.net</u> or contact Christopher Kyrus at <u>chris@lynnhavenfishhouse.com</u>.

For more information on *Virginia Green* program, see www.deq.virginia.gov/p2/virginiagreen or www.virginiagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.





